

The Resilient Grenache 2017

The Grenache vines of the Barossa Valley are some of the oldest in the world – having survived the vine pull scheme of the 1980s, as well as life almost permanently on the wrong side of fashion trends in wine! However, this versatile grape variety has endured to be the most widely planted in the world; partly because it's used in everything from Rose to Fortified, but also because it's a key component (often anonymously) in some of the world's greatest wines.

We celebrate Grenache's resurgence with our medium bodied, bright, fresh and fruit driven take on this incredibly resilient grape variety.

Winemaking

The 2017 vintage was noted as exceptional in the Barossa Valley due to favourable growing conditions the previous spring as well as a cooler summer period. This resulted in a late harvest and extended ripening period, producing a vibrant and aromatic style of Grenache without being overripe and confected.

Fruit for The Resilient was sourced from four vineyards located in the mid to northern Barossa Valley - the Schutz family vineyard in Stonewell, the Hampel and Schiller sites in Ebenezer and Merv John's acreage in Light Pass. Picking occurred between early March and mid April.

Following harvest, the Grenache grapes were crushed into 10T open-top fermenters with a portion of the fruit going through malolactic fermentation in stainless steel. After 8 days on skins the fruit was pressed and a portion was racked into second fill French Oak Hogsheads (300 L) for 6 months maturation.

Tasting Notes

Colour: Deep ruby with a purple tint and magenta rim.

Aroma: Vibrant, red fruits of raspberry with strawberry sorbet

and hints of red licorice and spice. Hints of game and

cherry cola.

Palate: Juicy red fruits, raspberry coulis, blueberries and fresh

acidity. Lovely, soft tannins give smoothness and creaminess with some savoury notes of brioche and

subtle spices.

Food Match: Stuffed mushrooms with pancetta, shallots and sage.

Cellaring: 5 -10 years

Analysis

Alcohol: 14.5% **TA:** 5.42 g/L **RS:** 0.16 g/L **pH:** 3.40

Other: Vegan friendly



Winemaker - Phil Lehmann